



Bramley Apple Tart

Servings: 4 - 6

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A dessert classic – ideal for a late summer/autumn menu when Bramley apples are at their very best.

Ingredients:

For the Pastry

- 125g Kerrymaid Dairy Spread
- 40ml Kerrymaid Single Cream
- 60g Caster sugar
- Pinch of salt
- 250g Plain flour

For the Filling

- 500g Bramley Apples (approx. 2 large apples)
- 250g Margetts Bramley Apple Sauce

Method:

For the Pastry

1. Blend together Kerrymaid Dairy Spread, sugar and salt and mix to a paste. Do not over-cream.
2. Then blend in half of the flour (125g) and mix to a paste.
3. Next, blend in the rest of the flour (125g) and mix to a crumble.
4. Add the cream and form a smooth paste. Do not over mix.
5. Roll out 1/2 of the pastry with a rolling pin to the required thickness for the base and place into a 26cm (10inch) plate/tart tin. Trim around edge.

For the Filling

1. Peel and core the apples, then slice them into chunks and slices. Add the Margetts Bramley Sauce and then add this to the top of the pastry base.
2. Roll out the rest of the pastry with a rolling pin to the required thickness for the top of the tart, and place on top of the apple filling. Trim around the edge and seal or crimp with a fork or your fingers. Place a small hole in the middle to allow steam to escape.
3. Bake in a preheated oven at 180°C for approx. 45 minutes (160°C for a convector oven).
4. To serve, sprinkle with caster sugar and serve hot or cold with any of following: Kerrymaid Real Dairy Custard (hot or cold), or Kerrymaid Single or Whipping Dairy Cream (either poured, or whipped up slightly for a fluffier consistency).



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